



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 20 May 2020
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison
NAME POSITION

Transmitted by: Christopher Jones, AOC
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

1/10

*See supplemental notes

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

499

How many people formally counted in this facility describe themselves as the following gender?

Female: 19

Male: 480

Nonbinary: N/A

Prefer not to say: N/A



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week: As of 5/20

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

SUPPLEMENTAL NOTES:

KITCHEN DOCUMENTS:

Menu provided, see attached documents

MEDICAL:

Warden Choate provided the weekly update on medical staffing as of May 20,2020

1-Health Services Administrator
1-Assistant Health Services Administrator
1. Medical Administrative Assistant
14-RN's
12-LPN's
3 -Medical Doctors,(1) Full time, (2) Temps
2-PA's
1-Psychologist
1-Licensed Clinical Social Worker
4-Medical Records Clerks
1-X-ray tech
4-tele-psychiatrist
2-Dentists- 40 hours a week total
1-Dental Assistant
6-Agency RN's

LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 5/11-5/15 were provided. Each dorm averaged from 3-5 detainees accessing the library. Several dorms did not have access to the library because they were on cohort. Rep. Crow staff requested further information on the reason for the cohort as it was not reported previously, but did not receive a response at the time of posting of this report.

COUNTS:

27 detainees in Restrictive Housing Unit. Crow staff requested the further information on the reasons (administrative vs. behavioral) but did not receive a response at the time of posting this report.

TEMPERATURE CHECKS:

Documents attached. In the week of May 11th-15th several dorms had temperatures in the upper 70s and 80s. Rep. Crow staff requested further information but did not receive a response at the time of posting of this report.

COVID-19 UPDATES*:

2 ICE personnel in Aurora Contract Detention Facility confirmed COVID-19 tested positive

Per required GEO reporting to local agencies 5/21/20:

Aurora Fire Rescue received an update from the Geo Facility Administrator related to COVID 19. 1 ICE employee that has tested positive for the Coronavirus. Last work day was May 17, 2020.

*This has not been confirmed by ICE

2 detainees confirmed COVID-19 tested positive as of 5/20/20:

Per ICE:

One is in medical isolation due to testing positive for COVID-19 on 5/20/20. The dorm this subject was in is on cohort as of 5/19/20 and has a total of 10 occupants. One additional positive COVID-19 subject is currently admitted to a local hospital as of 5/19/20. Subject tested positive on 5/19/20.

One detainee came from Sterling State Prison and was initially and immediately placed in isolation after arrival. The other detainee arrived at the GEO Facility on May 14, 2020, and was placed in isolation on May 18, 2020 after displaying symptoms.

Congressman Crow's office inquired if the second detainee had any interaction with other detainees. ICE staff did not provide responses to this question at the time of posting of this report.

5 confirmed COVID-19 cases for GEO staff 5/20/20:

GEO staff are not considered federal employees since they are employed through a private company. Therefore, GEO employees are not counted as ICE employees. These COVID cases are not reported on ICE.gov nor on government statistics. GEO reports these cases to the Aurora Fire Department, per local ordinance.

Per required GEO reporting to local agencies:

To date, there have been 3 ICE personnel and 5 GEO staff confirmed positive for COVID-19 at the Aurora Contract Detention Facility.

Congressman Crow's office confirmed with TCHD and AFD about the new COVID-19 positive cases.

FOLLOW-UPS ON POSITIVE CASES:

Per ICE: Anyone who is in isolation should have access to counsel by telephone or tablet, just like any other detainee in the facility.

Any detainee who displays symptoms is isolated and tested if medical determines there is a need.

FOLLOW UP QUESTIONS:

In addition to requests for additional information on detainees in restrictive housing, excessive temperatures in living quarters, and dorms being listed as in cohort for library use purposes when it was reported that there were no cohorts in effect, Rep. Crow staff also requested information on the following:

- cancellation/postponement of court hearings due to video equipment not working properly
- phones in living quarters not working properly
- number of detainees per cell in main building
- changes in practice within the facility subsequent to the state shift to safer-at-home guidelines
- will other detainees get tested due to the positive cases

ICE staff did not provide responses to any of the follow up questions at the time of posting of this report.

***All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department.**

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE: 5/15/2019		CYCLE 1 WEEK-AT-A-GLANCE	
	BREAKFAST	LUNCH	DINNER
MONDAY	Dry Cereal Scrambled Eggs Diced Potatoes Tortilla Salsa Margarine Sugar Coffee Milk 2 %	Chicken Leg Quarter Cream Gravy Whipped Potatoes Carrots & Peas Pinto Beans Margarine Fruit Cobbler Fortified Sugar Free Tea	Fideo w/ Meat Sauce Green Beans Tossed Salad Dressing Garlic Bread Fruit Fortified Sugar Free Beverage
TUESDAY	Dry Cereal French Toast Syrup Turkey Sausage Margarine Sugar Coffee Milk 2 %	Stir-Fry Mixed Vegetables Rice Tossed Salad Dinner Roll Margarine Fortified Sugar Free Tea Dressing	T-Ham Macaroni Cheese Casserole Beans Cabbage Cornbread Margarine Brownie Fortified Sugar Free Beverage
WEDNESDAY	Farina Coffee Cake Turkey Sausage Fruit Sugar Coffee Milk 2 % Margarine	Beef and Bean Burrito Spanish Rice Hominy Salsa Cheese Cornbread / Margarine Tossed Salad / Dressing Fortified Sugar Free Tea	Polish Sausage Refried Beans Grilled Potatoes Salsa Tortilla Peaches Fortified Sugar Free Beverage
THURSDAY	Cream of Rice Pancakes Syrup T-Ham, Sliced Margarine Sugar Coffee Milk 2 %	Fajita w/ Tortilla Grilled Onions & Bell Pepper Spanish Rice Salsa Garden Salad/Dressing Refried Beans White Cake / Iced Fortified Sugar Free Tea	Chicken Patty Green Beans Corn Potatoes Margarine Roll Fortified Sugar Free Beverage
FRIDAY	Oatmeal Scrambled Eggs Cream Gravy Biscuit Margarine Sugar Coffee Milk 2 %	Taco Meat Corn Pinto Beans Salsa Shredded Lettuce Shredded Cheese Tortillas Fortified Sugar Free Tea	Tuna Salad Potato Wedges Mixed Vegetables Shredded Lettuce / Dressing Bread Ketchup Yellow Cake Fortified Sugar Free Beverage
SATURDAY	Dry Cereal Fried Eggs Bread / Margarine Fresh Fruit Jelly Sugar Coffee Milk 2 %	Chicken Salad Vegetarian Beans Corn Salad Lettuce Bread Pineapple Cake Fortified Sugar Free Tea	Salisbury Steak w/ Gravy Rice Greens Salad w/ Dressing Cornbread Margarine Fortified Sugar Free Beverage
SUNDAY	Oatmeal Scrambled Eggs Creamed Meat Gravy Diced Potatoes Biscuit Margarine Sugar Coffee Milk 2 %	Turkey Ham, Sliced Potato Salad Coleslaw Lettuce Onion Slice Bread Salad Dressing Mustard Fortified Sugar Free Tea	Beef and Bean Burrito Spanish Rice Refried Beans Salsa Lettuce Dressing Cheese Cake Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 5-11-20

Time: 0400 AM **Time:** 1715 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		152	182	
and chemical agent used in Final Rinse	Lunch		150	180	
	Dinner		160	189	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		115	112	200ppm
	Lunch		150	105	200ppm
	Dinner		132	124	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-1.3	38	36
Record temperatures, Freezer and Walk-ins	PM		-1	39	38
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		62	63	
Record temperatures, Dry Storage Areas	PM		64	65	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	140	157°			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 11, 2020			MONDAY			BREAKFAST			CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Sato	Dry Cereal	1 cup	3 BX	0330	RT	VEGETARIAN	Dry Cereal 1 c	RT	3 BX		
dece	Scrambled Eggs	1/2 cup	5 BX	0230	176		Scrambled Egg 1/4 c	176	5 pns	1 pn	
Martyn	Diced Potatoes	1/2 cup	1 BX	0230	178		Steam Potato 1/2 c	178	6 pns	2	
RES	Tortilla	2 each	2 BX	0330	RT		Bread 1 sl	RT	4 ffs		
yang	Salsa	1/2 cup	3 BX	DB	40		Salsa 1/2 c	40	3 pns		
umar	Margarine	1 pat	1 BX	0230	40		Margarine 1 pat	40	1 pat		
umar	Sugar	2 pkts	14 BX	0230	RT		Sugar Sub 2 pkts	RT	102 and 8		
Amay	Coffee	8 oz	0.30	0340	188		Canned Fruit 1/2 c	40	51 and 6		
Reanda	Milk 2%	8 oz	0.07	0430	40		Coffee 8 oz	0.30	0.30		
							Milk 2% 8 oz	40	0.07		
SERVICE DOCUMENTATION											
Portions verified by: Signature: <i>[Signature]</i> Cook Supervisor Signature: <i>[Signature]</i> Food Service Manager											
Meal Count Documentation Population 587 Staff Population - ICE 527 MARSHALLS Call Backs 2 Test Trays 2											
Labeled & Refrigerated Yes No Johnny Sack Meal Counts											
HS SNACK Protein 1 oz Bread 2 slices HYPER CALORIC Protein 2 2oz Bread 4 slices Cookie 1 each Drink 1 each											
MEAL TRAY SET UP Test Sacks Labeled & Refrigerated Yes No											
Prepared by: Signature: <i>[Signature]</i>											
MEAL TRAY SET UP Test Sacks Labeled & Refrigerated Yes No											

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 11, 2020				MONDAY			LUNCH		CYCLE: 1							
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod						
Kidane	Chicken Leg Qtr	4 oz	624	0700	198.1	VEGETARIAN	Baked Chicken - No Skin	198.1	624 pc	1/2 pan						
Callego	Cream Gravy	1/4 cup	1CS	0700	198.1	Peanut Butter	Salad	40	1 pan	—						
Sevan	Whipped Potatoe	1/2 cup	6 pan	0800	190.-	3 oz	Whip Potato	190	6 pan	1/2 pan						
Wefm	Pinto Beans	1 cup	2 pans	0600	180.-		Pinto Beans	180	12 pan	4 pan						
Lonek	Peas & Carrots	1/2 cup	150 lbs	0730	188.2		Peas & Carrots	188.2	6 pan	1 pan						
Ibama	Margarine	1 pat	1CS	0800	38	Bread	Diet Dressing	RT	52 pc	—						
Deluna	Fruit Cobbler	1/2 cup	11 pan	0930	127	4 slices	Margarine	RT	1CS	—						
Nehc	Unsweetened Tea	8 oz	.40	0800	40		Fresh Fruit	RT	52	—						
							Unsweet Tea	40	40	—						
SERVICE DOCUMENTATION																
Portions verified by: <u>Reyced</u> Meal Count Documentation Staff 4																
Signature: <u>Reyced</u> Cook Supervisor																
Signature: <u>Stk</u> Food Service Manager																
First cart out: <u>1030</u>																
Last cart out: <u>1135</u>																
Signature: <u>Reyced</u>																
MEAL TRAY SET UP																
<table border="1"> <tr> <td>Potatoes w/ gravy</td> <td>Peas + Carrots</td> <td>Fruit</td> </tr> <tr> <td>Chicken</td> <td>Beans</td> <td></td> </tr> </table>											Potatoes w/ gravy	Peas + Carrots	Fruit	Chicken	Beans	
Potatoes w/ gravy	Peas + Carrots	Fruit														
Chicken	Beans															
<table border="1"> <tr> <td>Labeled & Refrigerated</td> <td>Yes</td> <td>No</td> </tr> <tr> <td>Labeled & Refrigerated</td> <td>Yes</td> <td>No</td> </tr> </table>											Labeled & Refrigerated	Yes	No	Labeled & Refrigerated	Yes	No
Labeled & Refrigerated	Yes	No														
Labeled & Refrigerated	Yes	No														

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: MAY 11, 2020

MONDAY

DINNER

CYCLE: 1

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
<i>Debra Davis</i>	Fidelo	1/2 cup	300	1030	170	VEGETARIAN	Fidelo 1 c	170	12pm	
	w/ Meat Sauce	1/2 cup	800	1030	170	Cheese 3 oz	w/ Meat Sauce	170	12pm	
	Green Beans	1/2 cup	500	1030	165		Green Beans 1 c	165	7pm	
	Tossed Salad	1/2 cup	300	1500	38	Fidelo 1 cup	Tossed Salad 1 c	38	5pm	
	Dressing	1 oz	200	1500	RT		Diet Dressing 1 pkt	RT	20	1/2
	Garlic Bread	2 slices	300	1500	RT	Meatless Sauce 1/2 cup	Bread 1 sl	RT	30	
	Fruit	1/2 cup	800	1500	38		Margarine 1 pat	38	10	1/2
	Drink w/Vit C	8 oz	1600	1230	40		Canned Fruit 1/2 c	38	12pm	2pm
							Unsweet Drink 8 oz	40	150K	

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature: <i>Atwell</i>	Cook Supervisor	Population 646	Staff 10
Signature: <i>Stall</i>	Food Service Manager	Population - ICE 581	
		MARSHALLS 60	
		Call Backs	
		Test Trays 1	
		Labeled & Refrigerated	Yes No
		Johnny Sack Meal Counts	
		Sack meal	
		TEST	
		1 oz	
		2 slices	
		HYPER CALORIC	
		2 - 2oz	
		4 slices	
		1 each	
		1 each	
		TOTALS	
		1 each	
		1 each	
		Refrigerated	
		Labeled & Refrigerated	
		Yes No	

Prepared by:	Johnny Sack	MEAL TRAY SET UP
	Proteins	2 - 2oz
	Bread	4 slices
	Fruit	1 each
	Drink	1 each
		Salad Roll Fruit
		Plas Spaghetti

**FOOD SERVICE
UNIT: 195- AURORA KITCHEN**

OPENING and CLOSING CHECKLIST

Date: 5.12.20

Time: 0400 AM **Time:** 1630 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		152	181	—
and chemical agent used in Final Rinse	Lunch		159	182	—
	Dinner		161	185	—
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		112	115	200ppm
	Lunch		122	131	200ppm
	Dinner		135	128	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		- 1.7	36	37
Record temperatures, Freezer and Walk-ins	PM		- 0.8	38.4	39.5
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		62	63	
Record temperatures, Dry Storage Areas	PM		65	66	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	112	118			

Signature, Cook Supervisor (AM) K. [Signature] DATE 5/12/20

Signature, Cook Supervisor (PM) A. [Signature]

FOOD SERVICE MANAGER [Signature] DATE 5.13.20

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 12, 2020			TUESDAY			BREAKFAST			CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Patterson	Dry Cereal	1 cup	2 1/2 BX	0830	RT	VEGETARIAN	Bran Flakes 1 c	RT	2 1/2 BX	0	
Moran	French Toast	2 slices	9 BX	0330	149	French Toast	French Toast 1 s	149	9 BX	0	
Morgan	Syrup	1/4 cup	2 1/2 BX	0330	RT	4 slices	Diet Syrup 1/4 c	RT	46 in	0	
Keke	T-Sausage Links	2 each	3 BX	0230	188		TSausage Link 2 sl	188	3 BX	1/2	
Carlin	Margarine	1 pat	1 BX	0330	40	Peanut Butter	Margarine 1 pat	40	1 BX	0	
W.D	Sugar	2 pkts	1 1/2 BX	0330	RT	1 oz	Sugar Sub 2 pks	RT	92 in	0	
Young	Coffee	8 oz	0.30	0330	195		Coffee 8 oz	195	0.30	0	
Racine	Milk 2%	8 oz	0.07	0440	40		Milk 2 % 8 oz	40	0.07	0	
							Canned Fruit 1 1/2 c	RT	46 in	0	
SERVICE DOCUMENTATION											
Portions verified by: <u>L. Martinez</u>											
Meal Count Documentation											
Population 587 Staff											
Population -ICE 527											
MARSHALLS 60											
Call Backs 2											
Test Trays 2											
Labeled & Refrigerated											
Yes No											
Johanny Sack Meal Counts											
Sack meal											
TEST											
Protein 1 oz											
Bread 2 slices											
HYPER CALORIC											
Protein 2 - 2oz											
Bread 4 slices											
Cookie 1 each											
Drink 1 each											
TOTALS											
Labeled & Refrigerated											
Yes No											
MEAL TRAY SET UP											
T-201506 5000 5000											
Dry Cereal: 10000											

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 12, 2020			TUESDAY			LUNCH		CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Tehleah Tara Serun Jean	Stir Fry	4 oz	120 lbs	6:30	188° 189°	VEGETARIAN	Baked Chicken	4 oz	1 Pan	N/A
	Mixed Vegetables	1/2 cup	5 can	0845	198°	Beans	Mix Vegetable	1 c	5 can	1 pan
	Rice	1/2 cup	1.5 can	0600	188°	1 cup	Rice	1/2 c	1.5 can	2 pan
	Tossed Salad	1/2 cup	2.5 can	0615	39°		Tossed Salad	1 c	2.5 can	N/A
	Dressing	1 oz	2.5 can	0830	RT		Diet Dressing	1 pkt	N/A	N/A
Lunch	Dinner Roll	1 each	3 can	0900	RT	Dinner Roll	Dinner Roll	1 ea	3 can	N/A
	Margarine	1 pat	1.5 can	0830	RT	2 each	Margarine	1 pat	1.5 can	N/A
	Unsweet Tea	8 oz	.30 can	0830	36°	Margarine	Canned Fruit	1/2 c	3 can	N/A
						2 pats	Unsweet Tea	8 oz	.30 can	N/A
<div> <div>Portions verified by: <u>Paula</u></div> <div>Signature: <u>Cook Supervisor</u></div> <div>Signature: <u>Food Service Manager</u></div> </div>										
<div> <div>Meal Count Documentation</div> <div>Population 578</div> <div>Population - ICE 527</div> <div>MARSHALLS \$1</div> <div>Call Backs 4</div> <div>Test Trays 2</div> <div>Staff 5</div> <div>Labeled & Refrigerated <input checked="" type="checkbox"/></div> <div>Johnny Sack Meal Counts</div> <div>Test Sacks</div> <div>Labeled & Refrigerated <input checked="" type="checkbox"/></div> </div>										
<div> <div>First cart out: 9:40</div> <div>Last cart out: 10:55</div> <div>Signature: <u>Paula</u></div> </div>										
<div> <div>MEAL TRAY SET UP</div> <div>Rice</div> <div>Salad</div> <div>Mixed Vegetables</div> </div>										
<div> <div>Prepared by: <u>150</u></div> <div>Johnny Sack</div> <div>Proteins 2 - 2oz</div> <div>Bread 4 slices</div> <div>Fruit 1 each</div> <div>Drink 1 each</div> <div>TOTALS</div> <div>1 each</div> </div>										

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 12, 2020			TUESDAY			DINNER		CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Sandra	T-Ham and	1 cup	13PNS	1300	1979	VEGETARIAN	T-Ham & 1 c	197	13Pn	1
	Macaroni Cheese					Macaroni and Cheese 1 cup	Macaroni Cheese			
Sandra	Beans	1 cup	13PNS	1100	204		Beans 1 c	204	13Pn	1
JESUS	Cabbage	1/2 cup	107PNS	1400	200		Cabbage 1 c	200	107Pn	0
Laleesa	Cornbread	1 piece	2bag	1400	RT					
Mothivong	Margarine	1 pat	1.5CS	1400	40		Margarine 1 pat	40	1.5CS	0
Sandra	Brownie	1 piece	2bag	1400	RT		Canned Fruit 1/2 c	RT	1CS	0
Li	Drink w Vit C	8 oz	3.5CS	1300	30		Unsweet Drink 8 oz	33	1	0
<div> <div>Portions verified by:</div> <div> <div>Signature: A. Penney</div> <div>Cook Supervisor</div> <div>Signature: L. Penney</div> <div>Food Service Manager</div> </div> </div> <div> <div>Meal Count Documentation</div> <div> <div>Population 578</div> <div>Population - ICE 527</div> <div>MARSHALLS 51</div> <div>Call Backs 0</div> <div>Test Trays 2</div> </div> </div> <div> <div>SERVICE DOCUMENTATION</div> <div> <div>First cart out: 1545</div> <div>Last cart out: 1630</div> <div>Signature: A. Penney</div> </div> </div>										
<div> <div>Prepared by:</div> <div> <div>Johnny Sack</div> <div>Proteins 2 - 2oz</div> <div>Bread 4 slices</div> <div>Fruit 1 each</div> <div>Drink 1 each</div> </div> </div> <div> <div>MEAL TRAY SET UP</div> <div> <div>cabbage</div> <div>cornbread</div> <div>Brannie</div> </div> </div>										
<div> <div>Prepared by:</div> <div> <div>Johnny Sack</div> <div>Proteins 2 - 2oz</div> <div>Bread 4 slices</div> <div>Fruit 1 each</div> <div>Drink 1 each</div> </div> </div> <div> <div>MEAL TRAY SET UP</div> <div> <div>cabbage</div> <div>cornbread</div> <div>Brannie</div> </div> </div>										

4-14-0705 gm.



**FOOD SERVICE
UNIT: 195- AURORA KITCHEN**

OPENING and CLOSING CHECKLIST

Date: 5-13-20

Time: 0400 AM **Time:** 1200 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		✓	
no skin infections		X		✓	
no diarrhea		X		✓	
Kitchen is in good general appearance		X		✓	
All kitchen equipment operational & clean		X		✓	
All tools and sharps inventoried		X		✓	
All areas secure, lights out, exits locked				✓	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		154	182	
and chemical agent used in Final Rinse	Lunch		158	180	
	Dinner		155	185	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		112	115	200 ppm
	Lunch		127	130	200 ppm
	Dinner		113	111	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-1.2	36	39
Record temperatures, Freezer and Walk-ins	PM		-2.3	38.2	39.2
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		62	63	
Record temperatures, Dry Storage Areas	PM		63	60	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	119	118			

Signature, Cook Supervisor (AM) 5-13-20 DATE

Signature, Cook Supervisor (PM) 5-13-20

FOOD SERVICE MANAGER 5-18-20 DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 13, 2020			WEDNESDAY			BREAKFAST			CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Umar	Farina	1 cup	3/4 lb	0430	192	VEGETARIAN	Farina 1 c	182	12	3	
Rockwell	Turkey Sausage	2 oz	30x	0230	186	Eggs 2 each	Turkey Sausage 2 oz	196	6	1	
Ricardo	Coffee Cake	1 piece	2.5 lb	DB	RT	2 each	Bread 2 sl	RT	515	0	
Joel	Fruit	1/2 cup	4 lb	DB	40	Coffee Cake	Diet Jelly 1 pkt	RT	46	0	
Okereke	Margarine	1 pat	1 lb	0330	40	2 pieces	Margarine 1 pat	40	13x	0	
MD	Sugar	2 pkts	4 lb	0330	RT	Margarine	Canned Fruit 1/2 c	40	43x	0	
Young	Coffee	8 oz	030	0336	176	1 pat	Sugar Sub 2 pkts	RT	92	0	
Amey	Milk 2%	8 oz	570	0430	40	Fruit 1/2 cup	Coffee 8 oz	176	0.30	0	
<div> <div>Portions verified by:</div> <div> <div>Signature: <i>[Signature]</i></div> <div>Cook Supervisor</div> <div>Signature: <i>[Signature]</i></div> <div>Food Service Manager</div> </div> </div>											
<div> <div>Meal Count Documentation</div> <div> <div>Population 553</div> <div>Population - ICE 533</div> <div>MARSHALLS 60</div> <div>Call Backs 2</div> <div>Test Trays 2</div> </div> </div>											
<div> <div>Staff</div> <div> <div>Labeled & Refrigerated</div> <div>Yes No</div> </div> </div>											
<div> <div>Johnny Sack Meal Counts</div> <div> <div>Sack meal</div> <div>TEST</div> </div> </div>											
<div> <div>Test Sacks</div> <div> <div>CALL BACK</div> <div>TOTALS</div> </div> </div>											
<div> <div>Labeled & Refrigerated</div> <div>Yes No</div> </div>											
<div> <div>MEAL TRAY SET UP</div> <div> <div>Coffee</div> <div>Fruit</div> </div> </div>											
<div> <div>Signature: <i>[Signature]</i></div> <div>First cart out: 0430</div> <div>Last cart out: 0510</div> </div>											

DATE: MAY 13, 2020

CYCLE: 1

		CYCLE: 1			
	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
	Ground Turkey	4 oz	1 case	1 case N/A	
	Rice	1/2 c	1 1/4 case	N/A	
	Hominy	1/2 c	5 case	2 pan	
	Salsa	1/2 c	3 case	N/A	
	Tortilla	2 ea	1/2 case	N/A	
	Margarine	1 pat	1.5 case	N/A	
	Garden Salad	1 c	2.5 case	N/A	
	Diet Dressing	1 pat	1/4	N/A	
	Canned Fruit	1/2 c	3 case	N/A	
	Unsweet Tea	8 oz	30 case	N/A	

SERVICE DOCUMENTATION

Burrito
Salsa

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 13, 2020			WEDNESDAY			DINNER		CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
POZZILLO	Polish Sausage	4 oz	600	1400	165	VEGETARIAN	Hamburger	4 oz	1 pan	1
SOSA	Refried Beans	1 cup	300	1600	135	Cheese	Beans	1 c	1 pan	3 pan
SOSA	Grilled Potatoes	1/2 cup	100	1000	170	3 oz	Carrots	1 c	1 pan	1
L1	Salsa	1/2 cup	600	1600	38		Margarine	1 pat	1 pan	1
LAO	Tortilla	2 each	400	1200	RT	Grill Potatoes	Salad	1/2 c	1 pan	1
LAKESSAN	Canned Fruit	1/2 cup	800	Done	38	1 cup	Diet Dressing	1 pkt	1/2	1
YAM	Drink w Vit C	8 oz	1500	1200	40	Tortilla	Tortilla	1 ea	2 Tub	1/2
						4 each	Canned Fruit	1/2 c	8 pan	1
							Unsweet Drink	8 oz	15	1
SERVICE DOCUMENTATION										
Portions verified by: <u>Stowell</u>										
Signature: <u>Cook Supervisor</u>										
Signature: <u>Food Service Manager</u>										
First cart out: <u>1530</u>										
Last cart out: <u>1645</u>										
Signature: <u>AA</u>										
MEAL TRAY SET UP										
Prepared by: <u>Derber</u> <u>Stato</u> <u>Fruit</u>										
<u>Beans</u> <u>Sausage</u> <u>Tortilla</u>										

FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 5.14.20

Time: 0400 AM **Time:** 1900 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		✓			
Workers reported to work, no open sores		✓		✓	
no skin infections		✓		✓	
no diarrhea		✓		✓	
Kitchen is in good general appearance		✓		✓	
All kitchen equipment operational & clean		✓		✓	
All tools and sharps inventoried		✓		✓	
All areas secure, lights out, exits locked				✓	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		136	133	100ppm
and chemical agent used in Final Rinse	Lunch		—	—	—
	Dinner		—	—	—
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		125.7	123.6	200ppm
	Lunch		130.1	135.8	200ppm
	Dinner		122.9	128.6	200ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-0.8	36.1	38.5
Record temperatures, Freezer and Walk-ins	PM		-1.2	37.7	39.0
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		67	67	
Record temperatures, Dry Storage Areas	PM		65	67	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	114	116			

K. Martin
Signature, Cook Supervisor (AM)

5/14/20
DATE

A. Perry
Signature, Cook Supervisor (PM)

[Signature]
FOOD SERVICE MANAGER

5.15.20
DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 14, 2020			THURSDAY			LUNCH		CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
MATHIAS HARRIS	Fajitas	4 oz	140 lb	0630	169	VEGETARIAN	Fajita Meat 4 oz	169	Gpn	Ø
	Grilled Onions	1/4 cup	16g	0700	169	Cheese 3 oz	Grill Onions 1/4 c	169	Gpn	Ø
	Grilled Peppers		26x	0700	169		Grill Peppers	169	Gpn	Ø
	Refried Beans	1 cup	26g	0400	175		Pinto Beans 1 c	175	10pn	1pn
	Spanish Rice	1/2 cup	16g	0730	171	Spanish Rice 1 cup	Salsa 1/2 c	RT	4pn	Ø
	Salsa	1/2 cup	46x	0800	37		Tortilla 1 ea	RT	2.5	Ø
	Tortilla	2 each	2.56x	0900	RT		Garden Salad 1/2 c	RT	3bx	Ø
	Garden Salad	1/2 cup	36x	0900	34	Tortilla 4 each	Diet Dressing 1 pkt	RT	.5bx	Ø
	Dressing	1 oz	.56x	0900	RT		Fresh Fruit 1 ea	RT	45ca	Ø
	White Cake/ Icing	1 piece	1.56x	DB	RT		Unsweet Tea 8 oz	34	.25bx	Ø
	Tea	8 oz	.256x	0900	34					
<div> <div> Portions verified by: <div> <div>Signature:</div> <div>Signature:</div> <div>Food Service Manager</div> </div> </div> <div> <div>Population 546</div> <div>Population -ICE 497</div> <div>MARSHALLS 49</div> <div>Call Backs 5</div> <div>Test Trays 2</div> </div> <div> <div>Meal Count Documentation</div> <div>Staff 10</div> <div>Labeled & Refrigerated</div> <div>Yes No</div> <div>Johnny Sack Meal Counts</div> <div>Test Sacks</div> <div>Labeled & Refrigerated</div> <div>Yes No</div> </div> </div>										

SERVICE DOCUMENTATION

First cart out: 0955
 Last cart out: 1050
 Signature: [Signature]

MEAL TRAY SET UP

Salsa	Salad	Cake
11/20/20		Fajitas

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 14, 2020			THURSDAY			BREAKFAST		CYCLE: 1			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Rebecca	Cream of Rice	1 cup	60#	0400	189	VEGETARIAN Eggs 2 each	Bran Flakes	1 c	45	5	
Ammya	Pancakes	2 each	9 BX	0330	172		Pancakes	2 ea	172	9 BX	8
WD	Syrup	1/4 cup	2-714	0330	RT		Diet Syrup	1/4 c	RT	45	2
ANNE	Turkey Ham, Slice	2 oz	70#	0330	172		Turkey Ham	2 oz	172	70#	2
OKADA	Margarine	1 pat	1 BX	0340	40		Canned Fruit	1/2 c	170	45	2
Monty	Sugar	2 pks	1/4 BX	0345	RT		Margarine	1 pat	40	1 BX	2
Yong	Coffee	8 oz	0.30	0345	190		Sugar Sub	2 pks	RT	90	2
Joel	Milk 2 %	8 oz	508	0445	40		Coffee	8 oz	190	230	2
						Milk 2 %	8 oz	40	40	2	
<div> <div>Portions verified by:</div> <div> <div>Signature: <i>V. Mantas</i></div> <div>Cook Supervisor</div> </div> <div> <div>Signature: <i>Atin</i></div> <div>Food Service Manager</div> </div> </div>											
<div> <div>Meal Count Documentation</div> <div> <div>Population 546</div> <div>Population -ICE 486</div> <div>MARSHALLS 60</div> <div>Call Backs 2</div> <div>Test Trays 2</div> </div> <div> <div>Staff</div> <div>Labeled & Refrigerated</div> <div>Yes No</div> </div> </div>											
<div> <div>First cart out: 0445</div> <div>Last cart out: 0540</div> <div>Signature: <i>[Signature]</i></div> </div>											
MEAL TRAY SET UP											
<div> <div>Proteins</div> <div>Bread</div> <div>Fruit</div> <div>Drink</div> </div>											
<div> <div>2 - 2oz</div> <div>4 slices</div> <div>1 each</div> <div>1 each</div> </div>											
<div> <div>Protein</div> <div>Bread</div> <div>HYPER CALORIC</div> <div>Protein</div> <div>Bread</div> <div>Cookie</div> <div>Drink</div> </div>											
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<div> <div>Labeled & Refrigerated</div> <div>Yes No</div> </div>											
<div> <div>Test Sacks</div> <div>Johnny Sack Meal Counts</div> </div>											
<div> <div>Protein</div> <div>Bread</div> <div>Fruit</div> <div>Drink</div> </div>											
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<div> <div>TEST</div> <div>CALL</div> <div>BACK</div> <div>TOTALS</div> </div>											
<div> <div>Labeled & Refrigerated</div> <div>Yes No</div> </div>											
<div> <div>Test Sacks</div> <div>Johnny Sack Meal Counts</div> </div>											
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<div> <div>Labeled & Refrigerated</div> <div>Yes No</</div></div>											

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 14, 2020			THURSDAY			DINNER		CYCLE: 1			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Sandhuat	Chicken Patty	4 oz	11 Pns	1400	199°	VEGETARIAN	Baked Chicken	4 oz	183°	27h	0
Sandhuat	Green Beans	1/2 cup	8 Pns	1400	200°	Green Beans	Green Beans	1 c	200°	38Ph	0
Sandhuat	Corn	1/2 cup	8 Pns	1300	201°	1 cup	Corn	1/2 c	201°	8Ph	0
Singh	Potatoes	1/2 cup	9 Pns	1300	192°	Corn	Potatoes	1/2 c	192°	9Ph	1
Hossain	Roll	1 each	2 Bin	1400	RT	1 cup	Roll	1 ea	RT	2bin	0
Lin	Margarine	1 pat	1.5 CS	1400	37°	Potatoes	Margarine	1 pat	37°	1.5CS	0
						1 cup	Canned Fruit	1/2 c	RT	1CS	0
Li	Drink w Vit C	8 oz	3.5CS	1300	33°	Roll - 2 each	Unsweet Drink	8 oz	34°	1	0
<div> <div>Portions verified by: A. Ramroo</div> <div>Signature: A. Ramroo</div> <div>Signature: Cook Supervisor</div> <div>Signature: Food Service Manager</div> </div>											
<div> <div>Meal Count Documentation</div> <div>Staff</div> <div>Population 577</div> <div>Population - ICE 577</div> <div>MARSHALLS 60</div> <div>Call Backs 0</div> <div>Test Trays 2</div> </div>											
<div> <div>Labeled & Refrigerated</div> <div>Yes No</div> <div>Johnny Sack Meal Counts</div> </div>											
<div> <div>Sack meal</div> <div>HS SNACK</div> <div>Protein 1 oz</div> <div>Bread 2 slices</div> <div>HYPER CALORIC</div> <div>Protein 2 - 2oz</div> <div>Bread 4 slices</div> <div>Cookie 1 each</div> <div>Drink 1 each</div> </div>											
<div> <div>MEAL TRAY SET UP</div> <div>Potato</div> <div>corn</div> <div>G. Beans</div> <div>Chicken</div> </div>											

**FOOD SERVICE
UNIT: 195- AURORA KITCHEN**

OPENING and CLOSING CHECKLIST

Date: 5/15/2020

Time: 0200 AM Time: 1700 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		156		184
and chemical agent used in Final Rinse	Lunch		155		180
	Dinner		157		184
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		155		166
	Lunch		163		175
	Dinner		129		124
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-1.8		37.1
Record temperatures, Freezer and Walk-ins	PM		-1.4		37.6
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		65		70
Record temperatures, Dry Storage Areas	PM		63		63
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	150		152		

2Hans 5/15/2020
Signature, Cook Supervisor (AM) DATE

A. Perry
Signature, Cook Supervisor (PM)

AKH 5-16-20
FOOD SERVICE MANAGER DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 15, 2020			FRIDAY			BREAKFAST			CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Soel	Oatmeal	1 cup	1.0g	0330	200	VEGETARIAN	Oatmeal 1 c	200	1.0g	1.0g	
Oumar	Scrambled Eggs	1/2 cup	5.15	0200	167	Peanut Butter 1 oz	Turkey Sausage 2 oz	170	6.0g	1.0g	
Garcia	Cream Gravy	1/2 cup	8.0g	0330	195		Bread 2 sl	RT	5.0g	1.0g	
Rocendo	Biscuit	1 each	1.0g	0330	RT		Diet Jelly 2 pkts	RT	10.0g	0	
Everyone	Margarine	1 pat	1.15	0330	341		Margarine 1 pat	341			
	Sugar	2 pkts	1.45	0330	RT		Canned Fruit 1/2 c	RT			
	Coffee	8 oz	1.30	0330	183		Sugar Sub 2 pkts	RT			
Michael	Milk 2%	8 oz	5.88	0330	33		Coffee 8 oz	183			
							Milk 2% 8 oz	33			
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION					
Signature: <i>[Signature]</i> Cook Supervisor			Population - ICE 509			First cart out: 0440					
Signature: <i>[Signature]</i> Food Service Manager			MARSHALLS 59			Last cart out: 0510					
			Call Backs <i>[Signature]</i>			Signature <i>[Signature]</i>					
			Test Trays 1								
Prepared by: <i>[Signature]</i>			HS SNACK			MEAL TRAY SET UP					
Proteins 2 - 2oz			Protein 1 oz			Sack meal					
Bread 4 slices			Bread 2 slices			TEST					
Fruit 1 each			HYPER CALORIC			CALL					
Drink 1 each			Protein 2 - 2oz			BACK					
			Bread 4 slices								
			Cookie 1 each			TOTALS					
			Drink 1 each								
WAREHOUSE			Johnny Sack 30+			Test Sacks 2					
						Labeled & Refrigerated <i>[Signature]</i>					
						OATMEAL					
						Biscuits					
						Sugar					

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 15, 2020			FRIDAY			LUNCH		CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Arturo	Taco Meat	1/2 cup	135 lbs	0600	180.1	VEGETARIAN	Ground Turkey	4 oz	1 pan	—
Mameli	Corn	1/2 cup	4 ea	0730	1750	Cheese	Corn	1.2 c	6 pan	—
Garcia	Pinto Beans	1 cup	100 lbs	0630	1830	3 oz	Pinto Beans	1 c	10 pan	—
Lameli	Salsa	1/2 cup	3 pan	0930	RT		Salsa	1/2 c	3 pan	—
Kidane	Shredded Lettuce	1/4 cup	4 pan	0800	40	Pinto Beans	Shred Lettuce	1 c	4 pan	—
Serun	Shredded Cheese	1/4 cup	2 pan	0815	40	1.5 cups				
Callejo	Tortillas	2 each	2 1/2 ea	0930	RT	Shred Cheese	Tortilla	1 ea	2 1/2 ea	—
Nche	Unsweet Tea	8 oz	140	0800	40	1/2 cup	Unsweet Tea	8 oz	40	—
<div> <div>Portions verified by:</div> <div> <div>Signature: <i>Reyad</i></div> <div>Cook Supervisor</div> <div>Signature: <i>Ata</i></div> <div>Food Service Manager</div> </div> </div> <div> <div>Meal Count Documentation</div> <div> <div>Staff 1</div> <div>Population 562</div> <div>Population - ICE 513</div> <div>MARSHALLS 49</div> <div>Call Backs 19 south side</div> <div>Test Trays 1</div> </div> </div> <div> <div>Service Documentation</div> <div> <div>First cart out: 1030</div> <div>Last cart out: 1135</div> <div>Signature: <i>Reyad</i></div> </div> </div>										
MEAL TRAY SET UP										
<div> <div>Prepared by: <i>Storkel - Luis, Arturo + Cervantes</i></div> <div> <div>Johnny Sack</div> <div>Proteins</div> <div>Bread</div> <div>Fruit</div> <div>Drink</div> </div> <div> <div>2 - 2oz</div> <div>4 slices</div> <div>1 each</div> <div>1 each</div> </div> <div> <div>TEST</div> <div>CALL</div> <div>BACK</div> <div>TOTALS</div> </div> <div> <div>1 oz</div> <div>2 slices</div> <div>2 - 2oz</div> <div>4 slices</div> <div>1 each</div> <div>1 each</div> </div> <div> <div>HS SNACK</div> <div>Protein</div> <div>Bread</div> <div>HYPER CALORIC</div> <div>Protein</div> <div>Bread</div> <div>Cookie</div> <div>Drink</div> </div> <div> <div>Sack meal</div> <div>TEST</div> <div>CALL</div> <div>BACK</div> <div>TOTALS</div> </div> <div> <div>Johnny Sack Meal Counts</div> <div>Test Sacks</div> <div>Labeled & Refrigerated</div> <div>Yes</div> <div>No</div> </div> <div> <div>Corn</div> <div>Lettuce w/ cheese</div> <div>Taco Meat</div> <div>Tortilla</div> <div>Salsa</div> <div>Beans</div> </div> </div>										

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 15, 2020				FRIDAY			DINNER		CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
GAC -	Tuna Salad	1/2 cup	62ns	1100	36	VEGETARIAN	Tuna	4 oz	10h	0	
Perez -	Potato Wedges	1/2 cup	11Pns	1400	192°	Grilled Cheese	Beans	1 c	2Ph	0	
Solis -	Mix Vegetables	1/2 cup	7Phs	1100	201°	Sandwich	Mix Vegetables	1 c	7Ph	1	
Hossain -	Shred Lettuce	1/2 cup	2bin	1400	38°	1 oz	Shred Lettuce	1/2 c	2bin	0	
Alam -	Dressing	1 oz	2CS	1400	RT						
David -	Bread	2 sl	3bin	1400	RT		Bread	2 sl	3bin	0	
Zahangir -	Ketchup	1 pkt	1CS	1400	RT		Mustard	1 pkt	1CS	0	
Bahana -	Yellow Cake	1 piece	2bag	1400	RT		Canned Fruit	1/2 c	10h	0	
Li -	Drink w/Vit C	8 oz	35CS	1300	33°		Unsweet Drink	8 oz	33°	0	
<div> <div>Portions verified by:</div> <div> <div>Signature: A. Rev</div> <div>Cook Supervisor</div> <div>Signature: Zbk</div> <div>Food Service Manager</div> </div> </div> <div> <div>Meal Count Documentation</div> <div> <div>Population 562</div> <div>Population -ICE 513</div> <div>MARSHALLS 49</div> <div>Call Backs</div> <div>Test Trays</div> </div> </div> <div> <div>Staff</div> <div>Labeled & Refrigerated</div> <div> <div>Yes</div> <div>No</div> </div> </div> <div> <div>First cart out: 1550</div> <div>Last cart out: 1640</div> <div>Signature: A. Rev</div> </div>											
SERVICE DOCUMENTATION											
MEAL TRAY SET UP											
<div> <div>veg</div> <div>cake</div> <div>lettuce</div> </div>											
<div> <div>Potato</div> <div>Bread</div> <div>Tuna</div> </div>											
<div> <div>Prepared by:</div> <div> <div>Signature: A. Rev</div> <div>Cook Supervisor</div> <div>Signature: Zbk</div> <div>Food Service Manager</div> </div> </div>											
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<div> <div>Sack meal</div> <div>TEST</div> <div>CALL</div> <div>BACK</div> <div>TOTALS</div> </div>											
<div> <div>Labeled & Refrigerated</div> <div> <div>Yes</div> <div>No</div> </div> </div>											

FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 5/16/2020

Time: 0140 AM Time: 1645 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		156		186
and chemical agent used in Final Rinse	Lunch		160		182
	Dinner		157		181
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		155		156
	Lunch		131		135
	Dinner		121		126
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-3.1	36.1	38.2
Record temperatures, Freezer and Walk-ins	PM		-1	38	37
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		65	65	
Record temperatures, Dry Storage Areas	PM		64	63	
Water Temps & Handwash Areas	AM	PM			
	105-120 °F	105-120 °F			
	115	115.3			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 16, 2020			SATURDAY			BREAKFAST		CYCLE: 1			
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod	
Jocelyn	Dry Cereal	1 cup	3cs	0315	RT	VEGETARIAN SAMS	Bran Flakes	1 c	RT	—	
SOMAY	Fried Eggs	2 each	5cs	0315	182		Turkey Ham	2 oz	182	5	1/2 Pkts
Dominique	Bread	2 slices	1/5 10A	0315	RT		Bread	2 sl	RT	—	—
Evelyn	Jelly	2 pkts	5cs	0315	RT		Diet Jelly	2 pkts	RT	—	—
Pavilion	Margarine	1 pat	1cs	0315	34		Margarine	1 pat	34	—	—
	Fresh Fruit	1 each	540	0315	RT		Fresh Fruit	1 ea	RT	—	—
	Sugar	2 pkts	3.1cs	0200	RT		Sugar Sub	2 pkts	RT	—	—
AMAYA	Coffee	8 oz	130cs	0300	187		Coffee	8 oz	187	—	—
MAYAN	Milk 2%	8 oz	600pk	0430	33		Milk 2%	8 oz	33	—	—
<div> <div>Portions verified by:</div> <div> <div>Signature: <u>MA</u></div> <div>Cook Supervisor <u>MA</u></div> <div>Food Service Manager <u>MA</u></div> </div> </div>											
<div> <div>Meal Count Documentation</div> <div> <div>Population 567</div> <div>Staff</div> </div> </div>											
<div> <div>Signature: <u>MA</u></div> <div>Cook Supervisor <u>MA</u></div> </div>			<div> <div>Population -ICE 508</div> <div>MARSHALLS 59</div> </div>			<div> <div>Labeled & Refrigerated</div> <div>Yes No</div> </div>		<div> <div>First cart out: 0530</div> <div>Last cart out: 0520</div> <div>Signature: <u>MA</u></div> </div>			
<div> <div>Prepared by: <u>MA</u></div> </div>			<div> <div>Johnny Sack 20+</div> </div>			<div> <div>Sack meal</div> <div>TEST</div> </div>		<div> <div>MEAL TRAY SET UP</div> </div>			
<div> <div>Proteins</div> <div>Bread</div> <div>Fruit</div> <div>Drink</div> </div>			<div> <div>2 - 2oz</div> <div>4 slices</div> <div>1 each</div> <div>1 each</div> </div>			<div> <div>TEST</div> <div>CALL BACK</div> </div>		<div> <div>Sugar</div> <div>Eggs</div> <div>Jelly</div> </div>			
<div> <div>TOTALS</div> </div>			<div> <div>1 each</div> </div>			<div> <div>2</div> </div>		<div> <div>Bread</div> <div>Cereal</div> </div>			

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 16, 2020			SATURDAY			LUNCH		CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Tcklab	Chicken Salad	1/2 cup	135 lbs	0545	39°	VEGETARIAN Cheese 3 oz	Chicken	4 oz	1/4 case	N/A
Alaydra	Vegetarian Beans	1 cup	2.5 case	0500	193°		Beans	1 c	2.5 case	2 pm
Sevul-	Corn Salad	1/2 cup	5 bx	0900	39°		Corn	1/2 c	5 bx	N/A
Tam	Lettuce	1/2 cup	2.5 case	0915	39°		Lettuce	1/2 c	2.5 case	N/A
medna	Bread	2 slices	48 bx	0845	RT		Bread	2 sl	48 bx	N/A
Everu	Pineapple Cake	1 piece	1.5 case	0700	RT		Canned Fruit	1/2 c	1.5 case	N/A
	Unsweet Tea	8 oz	.30 case	0830	36°		Unsweet Tea	8 oz	30 case	N/A
Portions verified by: <u> </u> Signature: <u> </u> Signature: <u> </u> Food Service Manager: <u> </u>										
SERVICE DOCUMENTATION First cart out: <u>9:50</u> Last cart out: <u>10:45</u> Signature: <u> </u>										
MEAL TRAY SET UP Corn Salad Beans Lettuce Pineapple Cane										
MEAL COUNT DOCUMENTATION Population 567 Population - ICE 517 MARSHALLS SO Call Backs 1 Test Trays 2 Labeled & Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Johnny Sack Meal Counts Test Sacks Labeled & Refrigerated <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No										
Prepared by: <u> </u> Signature: <u> </u> Signature: <u> </u> Food Service Manager: <u> </u>										
HS SNACK Protein 1 oz Bread 2 slices HYPER CALORIC Protein 2 - 2oz Bread 4 slices Cookie 1 each Drink 1 each										
HS SNACK Protein 1 oz Bread 2 slices HYPER CALORIC Protein 2 - 2oz Bread 4 slices Cookie 1 each Drink 1 each										
HS SNACK Protein 1 oz Bread 2 slices HYPER CALORIC Protein 2 - 2oz Bread 4 slices Cookie 1 each Drink 1 each										
HS SNACK Protein 1 oz Bread 2 slices HYPER CALORIC Protein 2 - 2oz Bread 4 slices Cookie 1 each Drink 1 each										

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

Temp: 180°F / 182°C

Date: _____
 Facility: _____
 Emp: _____
 PASS WHEN BLUE
 BAR TURNS ORANGE
 EXCEPTURE COMMO LA BARRA
 APT. COMMO LA BARRA

MAY 16, 2020

DATE: _____

SATURDAY			DINNER			CYCLE: 1				
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Perez -	Salisbury Steak	4 oz	7Pn	1400	206	VEGETARIAN	Hamburger	181°	1Pn	0
Solis -	w/ Beef Grave	1/2 cup	6Pn	1400	200	Peanut Butter				
Guevara -	Rice	1/2 cup	7Pn	1100	204	3 oz	Rice	204°	7Pn	0
Solis -	Greens	1/2 cup	6Pn	1100	201		Greens	201°	6Pn	0
Islam -	Salad	1/2 cup	2Bin	1400	37°	Rice	Bread	RT	1Pn	0
Alam -	Dressing	1 oz	2CS	1400	RT	1 cup	Margarine	38°	1.5CS	0
Mothivanan -	Cornbread	1 piece	2Bag	1300	RT		Salad	37°	2Bin	0
Zhang -	Margarine	1 pat	1.5CS	1400	38°	Cornbread	Diet Dressing	RT	1CS	0
Li -	Drink w/Vit C	8 oz	3.5CS	1300	32°	2 pieces	Canned Fruit	336°	1Pn	0
							Unsweet Drink	34°	1	0
SERVICE DOCUMENTATION										
Portions verified by: <u>A. Rana</u>			Meal Count Documentation							
Signature: _____			Population 517			Labeled & Refrigerated				
Signature: _____			MARSHALLS 50			Yes No				
Food Service Manager			Call Backs 0			Johnny Sack Meal Counts				
Proteins			HS SNACK			Test Sacks				
Bread			Protein 1 oz			Labeled & Refrigerated				
Fruit			Bread 2 slices			Yes No				
Drink			HYPER CALORIC			Meal TRAY SET UP				
			Protein 2 - 2oz			Salad				
			Bread 4 slices			Cornbread				
			Cookie 1 each			Green Beans				
			Drink 1 each			Rice				
			TOTALS			Steak				
						Gravy				

FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 5-17-20

Time: 0400 AM Time: 1200 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		156	181	
and chemical agent used in final Rinse	Lunch		158	182	
	Dinner		156	180	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		112	115	200 ppm
	Lunch		125	124	200 ppm
	Dinner		114	111	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F Or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-1.3	36	39
Record temperatures, Freezer and Walk-ins	PM		-2.3	38.5	39.2
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		62	60	
Record temperatures, Dry Storage Areas	PM		62	60	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	115	113			


Signature, Cook Supervisor (AM)

5/17/20
DATE


Signature, Cook Supervisor (PM)


FOOD SERVICE MANAGER

5-18-20
DATE

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: MAY 17, 2020

SUNDAY

BREAKFAST

CYCLE: 1

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Joel	Outmeal cereal	1 cup	2 1/2 ex	0340	RT	VEGETARIAN	Oatmeal D. cereal 1 c	435n	2+	0
Joel	Creamed Gravy	1/2 cup	3 1/4 ex	0400	189					
Dele	Scrambled Eggs	1/2 cup	5 ex	0200	172		Peanut Butter 1 oz	RT	435n	0
Luciano	Diced Potatoes	1/2 cup	1 1/2 ex	0330	188		Diet Jelly 2 pkts	RT	2+	0
Alexander	Biscuit	1 each	50#	02	RT		Biscuit 1 ea	RT	50#	0
Anna	Margarine	1 pat	1 ex	0330	40		Canned Fruit 1/2 c	RT	435n	0
Umar	Sugar	2 pkts	1 1/4 ex	0330	RT		Sugar Sub 2 pkts	RT	2+	0
Raevel	Coffee	8 oz	0.30	0330	186		Coffee 8 oz	186	0.30	0
Nichol	Milk 2%	8 oz	595	0430	40		Milk 2 % 8 oz	40	595	0

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Signature:	Cook Supervisor	Population - ICE 574	Staff
Signature:	Food Service Manager	MARSHALLS 50	Labeled & Refrigerated
		Call Backs 2	Yes
		Test Trays 2	No

Prepared by:	Johnny Sack	HS SNACK	Sack meal	Johnny Sack Meal Counts	MEAL TRAY SET UP
	Proteins	2 - 2oz	Protein 1 oz	Test Sacks	Creamed Scrambled eggs
	Bread	4 slices	Bread 2 slices		Butter
	Fruit	1 each	HYPER CALORIC		Sugar
	Drink	1 each	Protein 2 - 2oz		
			Bread 4 slices	Labeled & Refrigerated	Dry Cereal
			Cookie 1 each	Yes	435n
			Drink 1 each	No	
			TOTALS		

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



Secure Services™

DATE: MAY 17, 2020			SUNDAY			LUNCH		CYCLE: 1		
Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Leonis	Turkey Ham, Slice	4 oz	120 lbs	0900	39°	VEGETARIAN	Turkey Ham	4 oz	120 lbs	1 per
Joel	Potato Salad	1/2 cup	1 can	0500	39°	Peanut Butter	Steam Potatoes	1/2 c	1 can	2 per
Ivo	Coleslaw	1/2 cup	3 can	0630	39°	3 oz	Cole Slaw	1 c	3 can	N/A
Mordragon	w/ slaw dressing		Sgallon	-	-		Diet Dressing		N/A	N/A
Francis	Lettuce	1/4 cup	2.5 can	0915	39°	Grape Jelly	Lettuce	1 c	2.5 can	N/A
Tom	Onion	1 slice	1 can	0930	39°	2 pkts	Onion	1 sl	1 can	N/A
	Salad Dressing	1 pkt	3 can	0830	RT		Green Beans	1 c	1/2 can	N/A
	Mustard	1 pkt	1/4 can	0830	RT	Bread	Mustard	1 pkt	1/4 can	N/A
	Bread	2 slices	48 lbs	0920	RT	4 slices	Bread	2 sl	48 lbs	N/A
	Unsweet Tea	8 oz	30 can	0845	39°		Canned Fruit	1/2 c	3/4 can	N/A
Portions verified by:			Meal Count Documentation			SERVICE DOCUMENTATION				
Signature:	Cook Supervisor	Population 574	Labeled & Refrigerated		Staff 5	First cart out: 09:50				
Signature:	Food Service Manager	Population - ICE 524	MARSHALLS 50		No	Last cart out: 10:45				
			Call Backs 3			Signature: [Signature]				
			Test Trays 2							
Prepared by:	Johnny Sack	HS SNACK	Sack meal	TEST	Johnny Sack Meal Counts	MEAL TRAY SET UP				
	Proteins	2 - 2oz	Protein	1 oz	Test Sacks	Potato Salad				
	Bread	4 slices	Bread	2 slices		Lettuce				
	Fruit	1 each	HYPER CALORIC	CALL BACK		Onion				
	Drink	1 each	Protein	2 - 2oz		T-Hon				
			Bread	4 slices						
			Cookies	1 each	TOTALS					
			Drink	1 each						

30

PRODUCTION SERVICE RECORD/COOK WORKSHEET

AURORA ICE PROCESSING UNIT



DATE: MAY 17, 2020

SUNDAY

DINNER

CYCLE: 1

Prepared by:	Menu Items	Serv size	Amt Prep	Begin Prep	Menu Temp	Special Instructions	Diet For Health Menu Items	DL Temp	Prod Qty	Over Prod
Eileen Mignone	Burrito, Beef/Bean	4 oz	500	1400	165	VEGETARIAN	Ground Turkey	4 oz	170	1 pm
	Refried Beans	1 cup	3 bgs	1160	180	Cheese Burrito	Pinto Beans	1 c	180	10 pm
	Spanish Rice	1/2 cup	1 bgs	1160	170	4 oz	Rice	1/2 c	170	9 pm
	Salsa	1/4 cup	5 cs	Done	38		Salsa	1/4 c	38	3 pm
	Lettuce	1/2 cup	3 cs	1300	38		Broccoli	1/2 c	160	1 pm
	Dressing	1 pkt	2 cs	1300	RT		Lettuce	1/2 c	38	200 1/2
	Cheese	1 oz	5 pkts	Done	38		Diet Dressing	1 pkt	RT	2 cs 1/2
	Cake	1 piece	2 bgs	Done	RT		Tortilla	1 ea	RT	43
	Drink w/Vit C	8 oz	15 pk	1230	40		Fresh Fruit	1 ea	RT	43
							Unsweet Drink	8 oz	40	15 pk

Portions verified by:

Meal Count Documentation

SERVICE DOCUMENTATION

Population 554 Staff 10

Signature:

Cook Supervisor

Population - ICE 524

Labeled &

First cart out: 1540

Signature:

Food Service Manager

Call Backs

Refrigerated

Last cart out: 1650

Signature:

Food Service Manager

Test Trays

Yes No

Signature

Signature:

Food Service Manager

Test Trays

Yes No

Signature

Signature:

Food Service Manager

Test Trays

Yes No

Signature

Signature:

Food Service Manager

Test Trays

Yes No

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Food Service Manager

Test Trays

Yes No

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Yes No

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Food Service Manager

Test Trays

Yes No

Signature

Signature:

Food Service Manager

Test Trays

Yes No

Signature

Signature:

Food Service Manager

Test Trays

Yes No

Signature

MEAL TRAY SET UP

Salsa Cheese + Lettuce Cake

Beans Burrito + Rice



Secure Services™

Temperature Log

South Building

195 Aurora Processing Center
3130 Oakland St.
Aurora, CO 80010

DAILY

DATE: 5/18/2020

	Unit	AIR	WATER/sink	SHOWER	SHOWER 2
	South-A	69.9			
	South-B	70.9			
	South-C	72.3			
	South-D	72.7			
	South-E	72.5			
	South-F	73.0			
	South-G	Unoccupied			
	South-L	71.3			
	South-M	72.8			
	South-N	71.7			
	South-X	72.0			
	South-Y	71.7			
	South-Z	72.3			
	South-SMU	N/A			
	South-SMU - Shower 3	71.5			
	MED-ISO- Room 1	N/A		N/A	N/A
	MED-ISO- Room 2	N/A		N/A	N/A
	MED-ISO- Room 3	N/A		N/A	N/A
	MEDICAL				

SIGN: 

Temperature Taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

North Building Temperature Log

195 Aurora Processing Center
3130 Oakland St.
Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
	A-1	70.6							
	A-2	69.5							
	A-3	68.7							
	A-4	69.1							
	B-1	72.1							
	B-2	70.6							
	B-3	71.4							
	B-4	Unoccupied							
	C-1	71.6							
	C-2	67.9							
	C-3	Unoccupied							
	C-4	69.9							
	D-1	73.3					N/A	N/A	N/A
	D-2	Unoccupied					N/A	N/A	N/A
	E-1	71.7					N/A	N/A	N/A
	E-2	71.5							
	MED								
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

SIGN: _____

Medical Showers Temperature Log

Name: _____

Date: _____

ROOM

542	540	538	536	534	523	522

Tub Room

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Temperature Taken with a Fluke Mod 52 Digital Thermometer